KRAFT

food & family

DELICIOUSLY SIMPLE. EVERYDAY.

thank goodness it's summer!

HOT OFF THE GRILL
our best burgers, chicken & more



Cowboy Burgers
page 37

SUMMER 2008 $3.95 kraftfoods.com

what's for dinner? 5-ingredient favorites fast & fabulous salads
potluck crowd-pleasers "berry" delicious desserts


Step 1: Open box.
How's that for an easy recipe?
Ritz. Open for fun.
Ritz. Open for fun.™ ©2008 KF Holdings



berries all summer long!

Thank goodness it's summer! To me summer is all about berries. I grew up on the West Coast, where my dad grew berries in our garden. We ate them almost every day—in pies, Jell-O salads and, most of the time, right after picking and rinsing.

So it should come as no surprise that the recipes in this issue are bursting with berries. My favorite is the Strawberry Fields Cheesecake on *page 60*—even the name is nostalgic. It's quick to make, smooth and fluffy, and completely luscious. Or, if a frozen dessert is what you're looking for, see how easily Devanee pulls together our Strawberry Whipped Sensation on *page 18*. Either would be great at your next cookout, as would the mouthwatering burgers on our cover. And remember to leave room for our best serve-alongs (just look for the buzzing bee marking our outdoor ideas).

We'll have a few cookouts ourselves, especially when we go home this summer. Dad's still growing berries, and now my kids are eating them as soon as they're rinsed. Who knows? Maybe we'll make that cheesecake for dessert. Dad's always so proud when we use juicy gems from his garden. And that means a lot to me.

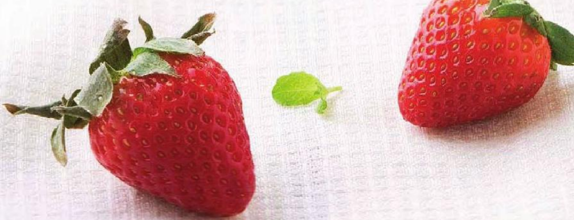
Have a "berry" good summer.

Susanne

Susanne Stark

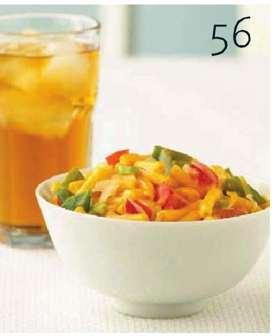
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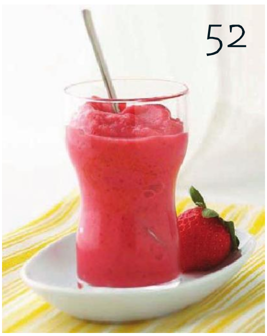




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summer 2008









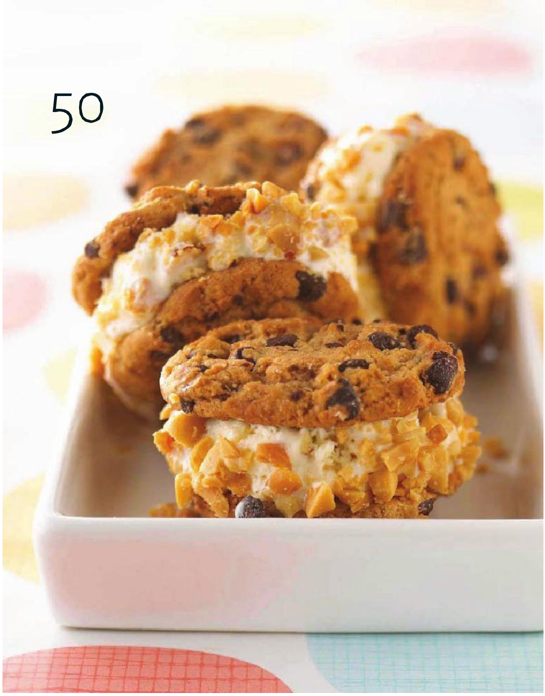
FEATURE

SIMPLE CELEBRATIONS

Kraft is proud to support the environment by printing *food&family* entirely on Forest Stewardship Council (FSC) certified paper. FSC certification ensures that all of the paper in our magazine contains fiber from well-managed and responsibly harvested forests that meet strict environmental and socioeconomic standards.

EVERYDAY DINNER

IN EVERY ISSUE



HOW-TO

ON THE COVER

Cowboy Burgers; see recipe on *page 37*.

Thank Goodness It's Summer!

When you need easy ideas for your next outdoor gathering, look no further than our carefree bee throughout this issue. It marks where you'll find recipes that are sure to create a buzz without making you a busy bee in the kitchen.

Healthy Living

Look for our Healthy Living sun, which indicates an article, tip or recipe that's designed with your health in mind. Nutrition information for the recipes in this issue is listed in the Recipe Index on *page 58*. For a complete resource center of recipes, tools and tips, visit the Healthy Living page at **kraftfoods.com**.

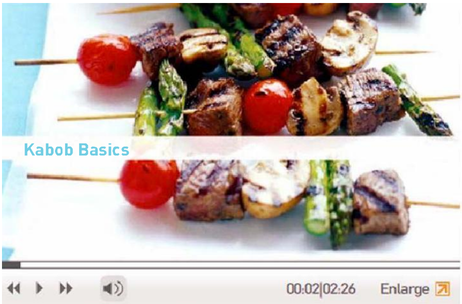
what's online

Dinner | Entertaining | Healthy Living | Your Kids | Cooking School | Community

our top summer recipes

1. Grilled Bruschetta Chicken
2. OREO & Fudge Ice Cream Cake
3. Caramelized Beef Skewers
4. Banana Split Cake
5. Frozen Chocolate "Soufflés"

See more at: kraftfoods.com



watch our online videos

We are adding new videos to our website: step-by-step recipes plus great ideas and tips for a scrumptious summer. Stop by! kraftfoods.com/video

what members are chatting about

"Help! Everyone in my family wants something different for dinner. I feel like a waitress. Any ideas to get them to agree?"
—miaandalex

"Foods I can't get away from? Mine is potato salad. I just love it! I probably eat a little too much of it, but it is just so good!"
—jonicooks

See more at kraftfoods.com/community.

start summer with us

Fire up the grill with recipes, menus and grilling tips all season long!

Summer Center

Let us be your guide to easy, breezy backyard entertaining!



kraftfoods.com/summer

Simple Grilling Ideas

Kick your grilling up a notch with delicious new ways to BBQ.



kraftfoods.com/grilling

Classic Desserts

Add a classic Kraft dessert to your next summer celebration!



kraftfoods.com/desserts

food&family summer 2008

DELICIOUSLY SIMPLE. EVERYDAY.

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The creamy zip of Miracle Whip
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on the lighter side

"Being a dietitian means I know how to live healthfully, but just like you, I struggle to find time. I'm always looking for simple ideas for living better, such as this unexpected way to grill salmon, which contains protein and omega-3 fatty acids. Try this recipe and the tips *below* to help you feel great all season long."

Arlene Sanoy, R.D., Kraft Kitchens

LIVE WISE

With its kick-back attitude, summer has a reputation for being the season of less stress—but it can still be busy. Try a few of these tips to keep cool and relaxed during packed summer days.

Leap out of the lawn chair. Regular physical activity helps reduce stressful feelings and boosts self-esteem by improving your strength, stamina, flexibility and appearance.



Minimize multitasking. Focus on one issue at a time to be more productive—and more peaceful.

Get enough zzz's. Don't let sleep fall to the bottom of your list. Most of us need 7 to 8 hours to function well.

STAY HYDRATED



When it's hot, try low-calorie **Crystal Light** Drink Mix for great-tasting, cool refreshment. Pour a single-serve packet of **Crystal Light** On The Go Low Calorie Soft Drink Mix into a 16-oz. bottle of water and shake. Great summer drinks include Raspberry Ice, Strawberry Orange Banana, Lemon Lime and many other flavors.

EAT RIGHT

Grilled Cedar-Planked Salmon

Eating fish that contains omega-3 fatty acids, such as salmon, can be part of a heart-healthy lifestyle.



Prep: 10 min. | Total: 4 hours 35 min. (incl. soaking of plank)

- 1 untreated cedar plank (14×7×1 inch)
- 1/2 cup **Kraft** Sun-Dried Tomato Dressing
- 1/4 cup finely chopped fresh parsley
- 1/4 cup finely chopped sun-dried tomatoes
- 1 Tbsp. oil
- 1 salmon fillet (2 lb.), 1 inch thick

IMMERSE plank in water, placing a weight on top of plank to keep it submerged. Soak at least 4 hours or overnight.

PREHEAT grill to medium heat. Mix dressing, parsley and tomatoes; set aside. Brush top of cedar plank with oil; top with fish. Place on grill; cover grill with lid.

GRILL 10 min. Brush with dressing mixture; continue grilling 10 min. or until fish flakes easily with fork.

Makes 8 servings.

CALORIES 170, FAT 6g (SAT 1g), CHOL 60mg, SODIUM 280mg, CARB 3g, FIBER 0g, SUGARS 2g, PROTEIN 23g, VIT A 6%DV, VIT C 6%DV, CALCIUM 2%DV, IRON 6%DV

COOKING KNOW-HOW: Look for untreated cedar planks, sold for this purpose, at specialty food stores or at **cooking.com/kf**. Keep a spray bottle of water nearby in case of flare-ups. If you don't have a cedar plank, you can grill salmon on a sheet of heavy-duty foil instead.

what's online

Watch our Cedar Plank Grilling Basics video in the Cooking School section of kraftfoods.com.

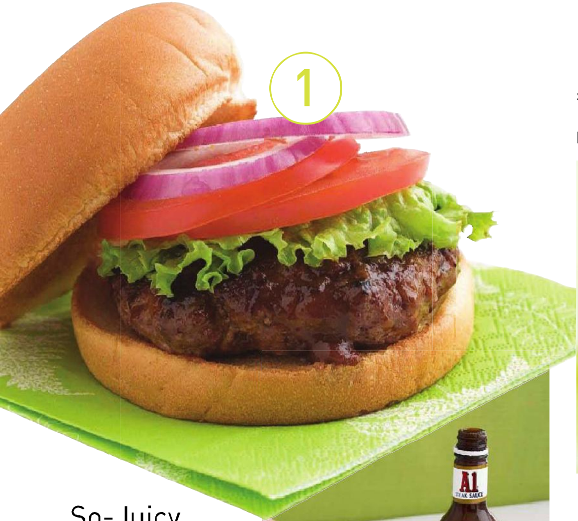
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jazz it up!



"Combine a few handy ingredients to add an easy summery twist to mealtime." Jennifer Cuccia, Kraft Kitchens



1

So-Juicy Steak Burgers

Bring tangy steak house flavor to burgers by stirring 1 Tbsp. **A.1.** Steak Sauce into 1 lb. ground beef before shaping into 4 patties. Then brush patties with more sauce during the last few minutes of grilling.



Flavor Your Spread

Boost the flavor in your sandwiches by stirring 1 1/2 tsp. snipped fresh basil or dill into 1/4 cup **Kraft** Mayo Real Mayonnaise. (If you don't have fresh herbs, try 1/2 tsp. dried basil leaves or dill weed.) Makes enough for 4 sandwiches.

2



Saucy Mix-Ins

Start with 1 cup **Kraft** Original Barbecue Sauce and stir in your choice of ingredients to suit your mood.

Mexican Hot Dance: 1/4 cup honey; 1/4 cup chopped, seeded jalapeño peppers; 1 Tbsp. grated lime peel

Texas Two-Step: 2 Tbsp. brown sugar, 1 Tbsp. chili powder, 1/2 tsp. ground red pepper (cayenne)

Asian Accent: 1 Tbsp. soy sauce, 1/2 tsp. ground ginger, 1/4 tsp. ground red pepper (cayenne)

3



4

Truly Cool Finger Food



Turn pizza into an easy appetizer: Just bake a **DiGiorno** Supreme Pizza as directed, then cut into sticks. Serve with **Kraft** Ranch Dressing as a dip.

5

A Brush for Grilling

A long-handled basting brush makes glazing with sauces easy and safe when you're cooking out. To order this and other barbecue tools, go to **cooking.com/kf**.





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just-picked vegetable favorites

"Neat rows of corn on the cob and baskets full of ripe squash still warm from the sun: Nothing inspires me more than a farmers' market in full swing. You'll love the recipes we've unearthed." Ana Lemus, Kraft Kitchens



Fantastic Grilled Corn on the Cob

Jazz up grilled corn with your choice of four flavored butters. Start with 4 ears of corn on the cob in husks and go from there.



¼ cup (½ stick) butter, softened



2 Tbsp. **Kraft** 100% Grated Parmesan Cheese
1 tsp. chopped fresh parsley

OR



2 Tbsp. **Kraft** Original Barbecue Sauce

OR



2 Tbsp. **Kraft** Classic Caesar Dressing

OR



2 Tbsp. **Kraft** Tuscan House Italian Dressing

1 **PREHEAT** grill to medium-high heat. Husk corn; remove silk. Rinse corn. Wrap each ear in foil.

2 **GRILL** corn 15 to 20 min. or until tender, turning occasionally.

3 **REMOVE** corn from grill; unwrap.

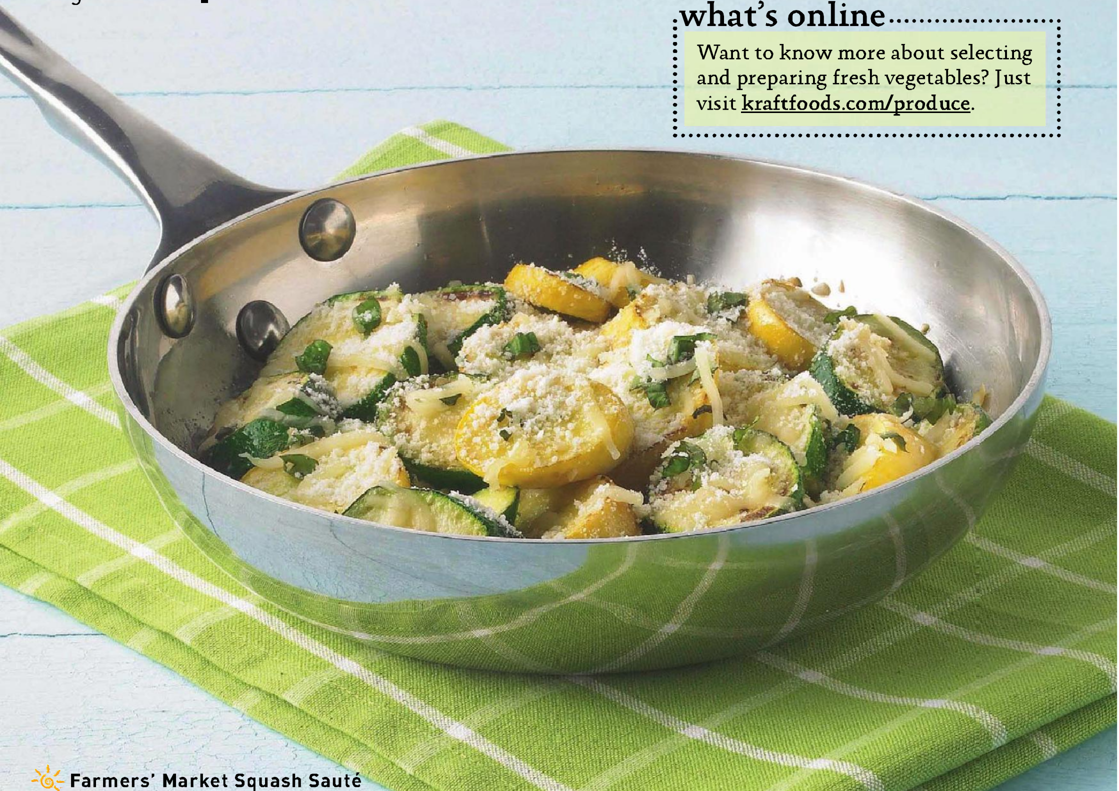
4 **MIX** butter and choice of add-in options (*above*). Spread onto corn.

▶ Makes 4 servings, 1 ear of corn each.

THE TOASTED CHIP THAT NEEDS NO DIP.



The chip sold in the cracker aisle.



what's online

Want to know more about selecting and preparing fresh vegetables? Just visit kraftfoods.com/produce.

Farmers' Market Squash Sauté

Choose zucchini and yellow squash that are small to medium in size and have firm, shiny, smooth skins.



2 zucchini, sliced
2 yellow squash, sliced
2 cloves garlic, minced

1 Tbsp. olive oil

1/2 cup **Kraft** Shredded Low-Moisture Part-Skim Mozzarella Cheese

2 Tbsp. chopped fresh basil

2 Tbsp. **Kraft** 100% Grated Parmesan Cheese

1 **COOK** zucchini and squash in hot oil in large skillet on medium heat 3 min., stirring occasionally. Add garlic; cook 3 min. or until vegetables are crisp-tender.

2 **REMOVE** from heat; stir in mozzarella and basil. Sprinkle with Parmesan.

▶ Makes 4 servings, 3/4 cup each.



brush up

Clean potatoes and other vegetables with an all-purpose flexible vegetable brush. Go to **cooking.com/kf** to order this and other handy kitchen gadgets.

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eating on the go

but nutrition
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Our scrumptious Chocolate Peanut Butter Crispy Meal Bars are an excellent source of protein with 6 grams of fiber.

try living



SMART SUPPER: sizzle up a stir-fry

Made with fresh vegetables and lean meat or chicken, this dish has less than 500 calories a serving. Plus, it cooks so quickly, you're in and out before the kitchen gets hot.



SAUCE



¼ cup **Kraft** Zesty Italian Dressing

1 Tbsp. soy sauce

2 cloves garlic, minced

YOUR CHOICE OF MEAT



1 lb. boneless skinless chicken breasts, cut into strips

OR 1 lb. boneless beef sirloin steak, cut into strips

OR 1 lb. boneless pork chops, cut into strips

VEGETABLES



1 each: red, green and yellow pepper, chopped

2 green onions, sliced

Mix & Match Stir-Fry

Here's an all-in-one dish you can customize for your family. Use 1 Tbsp. oil for the skillet and serve with 3 cups hot cooked rice.

1 **MIX** sauce ingredients. Add 1 Tbsp. of the sauce mixture to meat; toss to coat. Let stand 5 min.

2 **HEAT** oil in large nonstick wok or skillet on medium-high heat. Add meat mixture and vegetables; stir-fry 4 min. or until meat is cooked through.

3 **ADD** remaining sauce mixture; simmer 2 min. Serve over the rice.

Makes 4 servings, 1 2/3 cups each.

WITH CHICKEN: CALORIES 390, FAT 11g (SAT 2g), CHOL 65mg, SODIUM 470mg, CARB 42g, FIBER 3g, SUGARS 4g, PROTEIN 29g, VIT A 25%DV, VIT C 110%DV, CALCIUM 6%DV, IRON 20%DV


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what's new

The latest and favorites from Kraft



morning grab 'n' go

New **Kraft Bagel-fuls** Filled Bagels have the warm golden crust and soft, chewy texture of a real bagel wrapped around a center of creamy **Philadelphia** Cream Cheese. The easy prep and convenient shape mean a delicious warm breakfast is ready to go in less than 2 minutes—with no plates, mess or effort. Look for all five varieties in your grocer's freezer.



bursting with flavor

New **Kool-Aid Burstin' Waters** are bursting with flavor and fun. The clear, fruity flavors help hydrate and keep kids happy with just 35 calories per serving. And with the **Kool-Aid** Bursts bottle, it's guaranteed on-the-go refreshment fun! Choose from all three flavors: Tropical Rain, Cherry Waves and Grape Splash.

new **Nilla** snack cakes

Nilla Cakesters have two rich, moist cakes that have the great taste of **Nilla** with a delicious crème filling. **THIS is big!**



make every day special

Now you and your family can quickly turn everyday desserts or snacks into something more special with the creamy taste of **Cool Whip**. New **Cool Whip** Whipped Topping in a can is refrigerated, not frozen, so you can enjoy the same rich and creamy taste of **Cool Whip** whenever you want! Choose from all three flavors: Regular, **Lite** and Extra Creamy.





rice pudding refashioned



Now you can enjoy sensational rich and creamy rice pudding snacks that are sugar free and 70 calories! With delightfully delicious flavors such as Crème Brulée and Cinnamon, new **Jell-O** Sugar Free Rice Pudding Snacks are a great new way to enjoy this classic treat. And at 70 calories per cup, you can feel good about eating them anytime. **Jell-O** Sugar Free Rice Pudding Snacks are available in exciting new Cinnamon, Crème Brulée and Original flavors.



deli fresh taste, every single time

Oscar Mayer Deli Fresh Shaved Meats are sliced, packed and sealed at the peak of freshness. Now you can get that deli fresh taste in a single serving size! Introducing new Deli Fresh Singles, convenient two-packs of single-serve shaved meats in five delicious varieties. Perfect for a sandwich for one or a great-tasting snack on the go!

heat up snacking!

Kraft Easy Mac Cups and new **Easy Italia** Cups are perfectly cooked pastas and delicious sauces that meet your snacking needs. New **Easy Italia** Cups flavors include Herb Marinara, Roasted Garlic Parmesan and Alfredo, plus a new **Easy Mac** Cup flavor—Cheesy Taco. Perfect for any "need to eat now" occasion, **Kraft Easy Mac** and **Easy Italia** Cups are sure to heat up your snacking experience!





natural cheese with no rbST

Now **Kraft** 2% Milk Natural Cheese is made with no added growth hormones. **Kraft** brings you all the great taste of reduced fat cheese made with milk from cows not treated with the growth hormone rbST.* It's about providing a choice for consumers interested in dairy products made without milk from cows treated with rbST.

*No significant difference has been shown between milk from rbST-treated and untreated cows.

COOKING SCHOOL:

sensational strawberry dessert

"This layered dessert looks stunning and tastes luscious, but you can see how easy it is to make. Just mix fresh strawberries with a few ingredients and chop cookies for the crust. I love that it's simple and totally goof-proof."

Devanee Washington, Kraft Kitchens



what's online

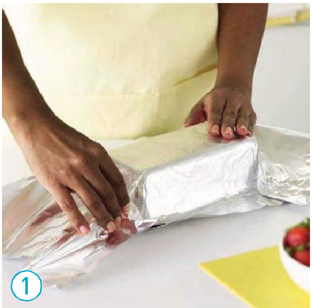
For other recipes with step-by-step pictures, go to the Cooking School page at kraftfoods.com.

KRAFT KITCHENS' PICK

Strawberry Whipped Sensation

Prep: 20 min. | Total: 6 hours 20 min. (incl. freezing)

- 4 cups fresh strawberries, divided
- 1 can (14 oz.) **Eagle Brand**® Sweetened Condensed Milk
- 1/4 cup lemon juice
- 1 tub (8 oz.) **Cool Whip** Whipped Topping, thawed, divided
- 8 **Oreo** Chocolate Sandwich Cookies
- 1 Tbsp. butter, melted



SHAPE foil onto outside of 8×4-inch loaf pan. Line inside of pan with shaped foil, with ends extending over sides of pan.



MASH 2 cups of the strawberries in large bowl. Stir in condensed milk and juice.



STIR 2 cups of the whipped topping into strawberry mixture. Pour into prepared pan.



FINELY CHOP cookies. Combine cookies and butter. Spoon over whipped topping mixture in pan.



COVER cookie mixture with ends of foil and gently press cookie mixture into whipped topping mixture. Freeze 6 hours or until firm.



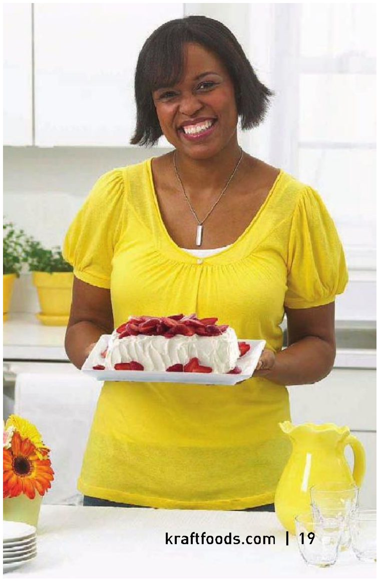
INVERT dessert onto serving plate when ready to serve; remove pan and foil. Spread remaining whipped topping onto top and sides of dessert.



SLICE remaining 2 cups strawberries; arrange on dessert. Store leftovers in freezer.

Makes 12 servings.

HEALTHY LIVING: Save 30 calories and 4.5 grams of fat per serving by using **Eagle Brand**® Fat Free Sweetened Condensed Milk, **Cool Whip Lite** Whipped Topping and Reduced Fat **Oreo** Chocolate Sandwich Cookies.



COOKING WITH KIDS: quick quesadillas

Summer means kids with extra time and lots of energy. Inspire them to get busy in the kitchen. They'll have a blast helping with these quick, easy and yummy quesadillas.



Our version is sure to be a crowd-pleaser with a chicken and four-cheese filling. Younger kids join in on the measuring and topping, while big sisters and brothers handle the folding and cooking—with a little coaching from you, of course. The result is the same: **a new family favorite** and a fun afternoon with the kids.

Speedy Salsa-Chicken Quesadillas

Prep: 10 min. | Total: 20 min.

- ½ cup salsa
- 2 Tbsp. **Miracle Whip** Dressing
- ½ tsp. chili powder
- 8 flour tortillas (6 inch)
- ¾ lb. cooked boneless skinless chicken breasts, sliced
- 1 cup **Kraft** Mexican Style Shredded Four Cheese





1 **MIX** salsa, dressing and chili powder.

SPREAD salsa mixture evenly onto tortillas.

2





3 **LAYER** chicken and shredded cheese evenly on half of each tortilla.



4 **FOLD** tortillas in half to enclose filling.



5 **HEAT** large skillet sprayed with cooking spray on medium heat. Add quesadillas, 2 at a time; cook 4 to 5 min. on each side or until lightly browned on both sides. Repeat with remaining quesadillas. Cut each quesadilla into 3 wedges to serve.

Makes 4 servings, 6 wedges each.

SUBSTITUTE: Use 4 **Kraft** Singles instead of the shredded cheese.

SERVING SUGGESTION: Serve these with cut-up fresh vegetables.

take 5!

With five simple ingredients you can create a satisfying dinnertime dish for your family any night of the week.

Cheddar Mac & Ham Casserole

Transform easy-to-prepare macaroni and cheese into a quick casserole.

Prep: 15 min. | Total: 30 min.

- 1 pkg. (14 oz.) **Kraft** Deluxe Macaroni & Cheese Dinner
- 1 cup frozen peas, thawed, drained
- 1 cup chopped **Oscar Mayer** Smoked Ham
- 1/2 cup milk
- 1/2 cup **Kraft** Shredded Mild Cheddar Cheese

PREHEAT oven to 400°F. Prepare Dinner as directed on package. Add peas, ham and milk; mix well.

SPOON into 9-inch square baking dish; sprinkle with shredded cheese.

BAKE 15 min. or until heated through. Makes 4 servings.

SERVING SUGGESTION: Serve with a vegetable salad tossed with your favorite **Kraft** Dressing.





What's for dessert?
After dinner pull out a few **Chips Ahoy!** Real Chocolate Chip Cookies for a sweet bite.



Mozzarella-Beef Burgers

Surprise! The cheese is in the burgers, not on them.

Prep: 10 min. | Total: 22 min.

- 1 lb. ground beef
- 1/2 cup **Kraft** Shredded Low-Moisture Part-Skim Mozzarella Cheese
- 1/2 cup fresh bread crumbs
- 1/4 cup **Kraft Thick 'N Spicy** Original Barbecue Sauce, divided
- 4 hamburger buns

PREHEAT grill to medium-high heat. Mix meat, cheese, bread crumbs and 2 Tbsp. of the barbecue sauce. Shape into 4 patties.

PLACE patties on grill; cover grill with lid. Grill 4 to 6 min. on each side or until burgers are cooked through (160°F), brushing with remaining 2 Tbsp. barbecue sauce during last 2 min. of grilling time.

FILL buns with burgers and lettuce, if desired.

Makes 4 servings, 1 burger each.

JAZZ IT UP: For an additional flavor kick, add 2 Tbsp. **Kraft** 100% Grated Parmesan Cheese and 1/4 tsp. Italian seasoning to the meat mixture. Serve with lettuce and **Claussen** Pickles.

SERVING SUGGESTION: Serve these delicious burgers with a fresh fruit salad.

what's online

For more tasty meal ideas, type your favorite ingredients into the Make It Now online tool on the Dinner page at kraftfoods.com.

best-dressed salads

Your salad bowl has never looked so chic.

These hearty salads—fabulously attired with the pure flavors of **Kraft** Dressings—will make your next dinner divine. A kicky Southwestern entrée sports the season's bold colors, while tantalizing grilled steak and veggies sparkle under a dazzling balsamic vinaigrette. These are the "it" salads of the summer—only you will know how quickly they came together.



Grilled Steak & Vegetable Salad

give your greens a spin



To dry your rinsed lettuce, give a salad spinner a whirl. Visit cooking.com/kf to see this and other items that will help pare down your kitchen time.

Grilled Steak & Vegetable Salad

Vinaigrette does double duty as both a marinade and a dressing in this main-dish salad.

Prep: 15 min. | Total: 25 min.

- 1/2 cup **Kraft** Balsamic Vinaigrette Dressing, divided
- 1 boneless beef sirloin steak (3/4 lb.), 1/2 to 3/4 inch thick
- 2 large yellow peppers, cut lengthwise in half
- 8 cups spring greens or torn mixed salad greens
- 2 large tomatoes, cut into wedges
- 1/2 cup thinly sliced red onions

PREHEAT grill to medium-high heat. Reserve 1/3 cup of the dressing. Brush remaining dressing lightly onto one side of the steak and onto cut sides of peppers.

PLACE steak and peppers on grill, dressing-sides down. Grill steak 5 min. on each side or until medium doneness (160°F) and grill peppers 10 min. (Peppers do not need turning.) Meanwhile, place greens in 4 serving bowls; top with tomatoes and onions.

CUT steak across the grain into thin slices; cut peppers into strips. Arrange steak and peppers over salads. Drizzle with the reserved 1/3 cup dressing.

Makes 4 servings, 1 salad each.

CALORIES 220, FAT 9g (SAT 2g), CHOL 45mg, SODIUM 250mg, CARB 16g, FIBER 4g, SUGARS 8g, PROTEIN 18g, VIT A 40%DV, VIT C 160%DV, CALCIUM 6%DV, IRON 15%DV

NUTRITION BONUS: This colorful low-fat, low-calorie main-dish salad provides 2 cups of the recommended 2 1/2 cups of vegetables per day. The bright yellow peppers are rich in vitamin C, and the greens team up with the red tomatoes for a good source of vitamin A.

give your salad a boost



With a few nutritious accessories, your side salad can become the main event. Starting with a bag of lettuce and some veggies, you can make a main dish by adding **Kraft** Cheese Crumbles, **Oscar Mayer** Honey Smoked White Turkey and **Planters** Cashews.



Barbecued Chicken Caesar Salad

Barbecued Chicken Caesar Salad

Try this restaurant favorite as a weeknight-easy salad tonight!

Prep: 10 min. | Total: 54 min. (incl. marinating)

- 1/2 cup **Kraft** Classic Caesar Dressing, divided
- 4 small boneless skinless chicken breast halves (1 lb.)
- 1 head romaine lettuce, torn into bite-size pieces
- 1/2 cup croutons
- 1/4 cup **Oscar Mayer** Real Bacon Bits
- 1/4 cup **Kraft** 100% Grated Parmesan Cheese

POUR 1/4 cup of the dressing over chicken in resealable plastic bag. Seal bag; turn to evenly coat chicken with dressing. Refrigerate 30 min. to marinate. Remove chicken from marinade; discard bag and marinade.

PREHEAT grill to medium heat. Grill chicken 5 to 7 min. on each side or until cooked through (165°F). Cut into thin slices.

TOSS lettuce with remaining 1/4 cup dressing, the chicken, croutons, bacon bits and cheese.

Makes 4 servings, 2 cups each.

SUBSTITUTE: Use 4 slices **Oscar Mayer** Center Cut Bacon, crisply cooked, drained and crumbled, instead of the **Oscar Mayer** Real Bacon Bits.

what's online

Find more deliciously dressed salads at kraftfoods.com/bestsalad.


5-Minute Southwest Layered Salad

5-Minute Southwest Layered Salad

Feast on a hearty layered salad that's fit for company but simple enough for a weeknight.

Total: 5 min.

- 6 cups torn romaine lettuce
- 1 can (15 oz.) black beans, drained, rinsed
- 1 can (11 oz.) whole kernel corn, drained
- 1/2 cup **Taco Bell® Home Originals®** Thick 'N Chunky Salsa
- 1/2 cup **Kraft** Natural Three Cheese Crumbles
- 1/2 cup **Kraft** Ranch Dressing
- 1 cup broken tortilla chips


Break tortilla chips into the size you want before sprinkling them onto the salad.

PLACE lettuce on serving platter or in bottom of glass serving bowl.

COVER with layers of beans, corn, salsa and cheese.

DRIZZLE with dressing; sprinkle with chips.

Makes 4 servings, 1 1/2 cups each.

HEALTHY LIVING: Save 50 calories and 9 grams of fat, including 1.5 grams of saturated fat, per serving by preparing with **Kraft** Natural 2% Milk Reduced Fat Colby & Monterey Jack Cheese Crumbles, **Kraft** Light Ranch Reduced Fat Dressing and baked tortilla chips.

Taco Bell® and **Home Originals®** are trademarks owned and licensed by Taco Bell Corp.

Mediterranean Marinated Vegetable Salad

Top this colorful medley of summer vegetables with some cooked chicken for a main-dish salad.

Prep: 15 min. | Total: 1 hour 15 min. (incl. marinating)

- 2 large tomatoes, cut into wedges
- 1 each: green and yellow pepper, coarsely chopped
- 1 zucchini, cut lengthwise in half, sliced
- 1/4 cup red onion wedges
- 1/2 cup **Kraft** Zesty Italian Dressing
- 2 Tbsp. chopped fresh basil
- 2 cloves garlic, minced
- 1 cup **Kraft** Natural Three Cheese Crumbles

TOSS together tomatoes, peppers, zucchini and onions in large bowl.

COMBINE dressing, basil and garlic. Pour over vegetable mixture; toss to coat.

ADD cheese; mix lightly. Refrigerate at least 1 hour to marinate.

Makes 8 servings, 1 cup each.

CALORIES 120, FAT 8g (SAT 3g), CHOL 15mg, SODIUM 260mg, CARB 7g, FIBER 1g, SUGARS 4g, PROTEIN 4g, VIT A 15%DV, VIT C 80%DV, CALCIUM 10%DV, IRON 2%DV

NUTRITION BONUS: The peppers in this cold vegetable salad are rich in vitamin C.

Mediterranean Marinated Vegetable Salad



ATHENOS FETA

MAKE YOUR SUMMER SALAD SING



Summer Night Feta and Strawberry Salad

Prep: 10 min. Total: 10 min.

1 pkg. (5 oz.) mixed baby greens
¾ cup sliced fresh strawberries
½ cup ATHENOS Traditional Crumbled Feta Cheese
3 Tbsp. PLANTERS Sliced Almonds, toasted
¼ cup KRAFT Balsamic Vinaigrette Dressing

TOSS all ingredients except dressing in large bowl.
ADD dressing just before serving; mix lightly.
Makes 4 servings.





Make your summer gatherings sing with **Athenos** and **Mamma Mia!**
Visit athenos.com for Mediterranean-inspired recipes and more.

grill once, eat twice

Get a head start on tomorrow's dinner by grilling a little extra tonight.

Once you've fired up the coals, why not cook enough for today *and* tomorrow? Thankfully that doesn't mean serving the same dish two nights in a row. With these sizzling ideas you can **cast yesterday's cookout in a whole new role** and surprise your family with a second act that's as different as it is delicious. Now that's worth an encore!



Perfect Grilled Chicken

what's online

Find more make-ahead meals at kraftfoods.com/double.



Fiesta Chicken Enchiladas

TODAY ▸ Perfect Grilled Chicken

Save half of the grilled chicken breasts for dinner the next night.

Prep: 5 min. | Total: 24 min. (incl. marinating)

- 1 cup **Kraft** Sun-Dried Tomato Dressing
- 8 small boneless skinless chicken breast halves (2 lb.)



A resealable plastic bag holds the marinade close to the chicken and makes for easy cleanup too.

PREHEAT grill to medium heat. Pour dressing over chicken in large resealable plastic bag. Seal bag; turn to evenly coat chicken with dressing. Refrigerate 5 min. to marinate. Remove chicken from marinade; discard bag and marinade.

GRILL chicken 5 to 7 min. on each side or until cooked through (165°F). Refrigerate 4 of the cooked chicken breasts overnight.

Makes 8 servings.

USE YOUR OVEN: Grill out of gas? Sudden downpour? No problem. Just place the chicken on a shallow baking sheet and pop it in the oven. Bake at 400°F for 20 min. or until cooked through (165°F).

SUBSTITUTE: Prepare as directed, using **Kraft** Zesty Italian Dressing.

twice-is-nice dogs

Do a double take on hot dogs: Grill a few extra **Oscar Mayer** Beef Franks tonight and savor their smoky flavor tomorrow. Just stir sliced franks into prepared **Kraft** Macaroni & Cheese Dinner and heat through.



KRAFT KITCHENS' PICK

TOMORROW ▸ Fiesta Chicken Enchiladas

Shred the leftover grilled chicken for the filling and add salsa, cream cheese and seasonings.

Prep: 15 min. | Total: 35 min.



Use two forks to gently pull the cooked chicken into long shreds for the enchilada filling.

- 1 small onion, chopped
- 1 clove garlic, minced
- 4 cooked small chicken breasts, shredded
- 1 cup **Taco Bell® Home Originals®** Thick 'N Chunky Salsa, divided
- 4 oz. (1/2 of 8-oz. pkg.) **Philadelphia** Cream Cheese, cubed
- 1 Tbsp. chopped cilantro
- 1 tsp. ground cumin
- 1 cup **Kraft** Shredded Cheddar & Monterey Jack Cheese, divided
- 8 **Taco Bell® Home Originals®** Flour Tortillas

PREHEAT oven to 350°F. Heat large skillet sprayed with cooking spray on medium heat. Add onions and garlic; cook and stir 2 min. Add chicken, 1/4 cup of the salsa, the cream cheese, cilantro and cumin; mix well. Cook until heated through, stirring occasionally. Add 1/2 cup of the shredded cheese; mix well.

SPOON about 1/3 cup of the chicken mixture onto each tortilla; roll up. Place, seam-side down, in 13×9-inch baking dish sprayed with cooking spray; top with remaining 3/4 cup salsa and remaining 1/2 cup shredded cheese.

BAKE 15 to 20 min. or until heated through.

Makes 4 servings, 2 enchiladas each.

JAZZ IT UP: For a spicier flavor, add 1 can (4 oz.) chopped green chilies, drained, to the chicken mixture and prepare as directed.

twists on classic sandwiches

Summer and sandwiches go hand in hand—the ultimate in simplicity. Take a traditional choice, add a fresh new look and see how it stacks up on too-hot-to-cook nights.

bun on the run

When you have softball practice in 15 minutes, what's faster than the drive-through? Reach for an **Oscar Mayer Deli Creations** Sandwich—it's ready to heat and eat.





Look for **Oscar Mayer Deli Creations** Sandwiches in the refrigerated section of your grocery store.

"Flavor-Full" Grilled Cheese

Tomato and basil bring fresh summer taste to the classic. Serve with cut-up fresh fruit or vegetables.



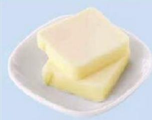
2 slices whole wheat bread



2 **Kraft** Singles



2 slices tomato
4 fresh basil leaves



2 tsp. margarine, softened

Prep: 5 min. | Total: 11 min.

1. **MAKE** a sandwich.
2. **SPREAD** the outside with margarine.
3. **COOK** in a skillet on medium heat until golden brown on both sides and cheese melts.

Makes 1 serving.





a sweet sandwich

A delicious dinnertime sandwich deserves a delectable sandwich dessert: Crème-filled **Oreo** Chocolate Sandwich Cookies and grilled cheese are the perfect summertime combination.

Speedy Triple-Decker Club

Update this restaurant staple with whole wheat bread instead of white.

Total: 10 min.

- 2 Tbsp. **Miracle Whip** Dressing, divided
- 6 slices whole wheat bread, toasted
- 8 slices **Oscar Mayer** Shaved Rotisserie Chicken
- 4 slices **Oscar Mayer** Center Cut Bacon, crisply cooked, drained
- 1 tomato, cut into 4 slices
- 1 cup shredded lettuce

SPREAD 1 Tbsp. of the dressing evenly onto 2 of the toast slices; top with chicken. Cover each with second toast slice.

COVER with bacon, tomatoes and lettuce; top with remaining toast slices spread with remaining 1 Tbsp. dressing.

CUT each sandwich into 4 triangles. Secure each with wooden toothpick.

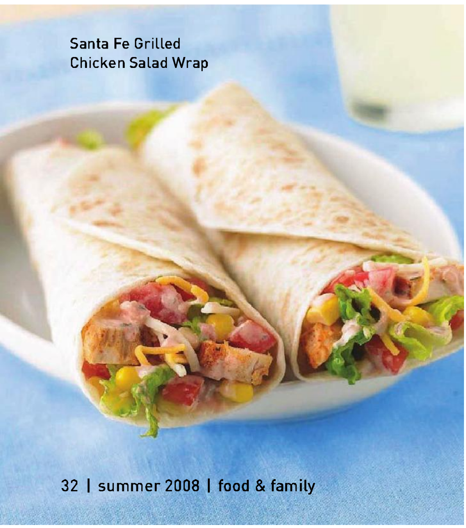
Makes 2 servings, 1 sandwich each.

JAZZ IT UP: For a rich deli taste, prepare as directed, adding a **Kraft** Singles Select to each sandwich.

SHORTCUT: Substitute 4 slices **Oscar Mayer** Ready to Serve Bacon for the cooked bacon slices.



Speedy Triple-Decker Club



Santa Fe Grilled Chicken Salad Wrap

Santa Fe Grilled Chicken Salad Wrap

The familiar chicken salad sandwich takes on a whole new life when you use Tex-Mex ingredients and wrap the filling in a tortilla.

Total: 20 min.

- 4 cups torn romaine lettuce
- 1 pkg. (6 oz.) **Oscar Mayer** Southwestern Seasoned or Grilled Chicken Breast Strips
- 1 large tomato, chopped
- 1 can (11 oz.) whole kernel corn, drained
- 1/2 cup **Kraft** Mexican Style Shredded Cheese
- 1/4 cup **Kraft** Ranch Dressing
- 1/4 cup **Taco Bell® Home Originals®** Thick 'N Chunky Salsa
- 8 **Taco Bell® Home Originals®** Flour Tortillas

TOSS romaine, chicken breast strips, tomatoes and corn in large bowl; sprinkle with cheese.

COMBINE dressing and salsa. Pour over romaine mixture; toss to coat. Spoon evenly onto tortillas; roll up.

Makes 4 servings, 2 wraps each.


IT'S NO COINCIDENCE YOU SMILE WHEN YOU SAY CHEESE.
HAVE A HAPPY SANDWICH
KRAFT
Singles

come on over!

It's a perfect summer afternoon—time to kick back with the neighbors and let the day unfold, from a cold drink to an impromptu cookout.

Only when the conversation lulls do you notice you're all getting a little hungry. No big deal. Poke around the kitchen for what's quick and easy, light the grill and stir together a few off-the-shelf standbys. Before the sun sets, the picnic table is filled with burgers and hot dogs, salads and desserts, and a stack of plates for the filling.



Sweet BBQ Chicken Kabobs



Fresh Corn Salsa

For a crispy dipper, remember Wheat Thins Snack Crackers.

Total: 15 min.

- 4 tomatoes (1 1/2 lb.), chopped
- 1 cup cooked fresh corn kernels
- 1/4 cup finely chopped red onions
- 1/4 cup chopped cilantro or fresh parsley
- 1 jalapeño pepper, chopped
- 1/4 cup **Kraft** Zesty Italian Dressing

COMBINE all ingredients except dressing in large bowl.

ADD dressing; mix lightly.

Makes 3 cups or 24 servings, 2 Tbsp. each.

NOTE: You'll find that 2 cooked ears of corn on the cob will yield 1 cup cooked fresh corn kernels.

SCOOP UP CHUNKY TOMATOES AND CORN AND SAVOR THE GARDEN-FRESH GOODNESS OF SUMMER.

Sweet BBQ Chicken Kabobs

For more people, just double the ingredients and let everyone thread their own skewers.

Prep: 15 min. | Total: 25 min.

- 1 lb. boneless skinless chicken breasts, cut into 1 1/2-inch pieces
- 2 cups 1 1/2-inch fresh pineapple chunks
- 1 each: red and green pepper, cut into 1 1/2-inch chunks
- 1/2 cup **Kraft** Original Barbecue Sauce
- 3 Tbsp. frozen orange juice concentrate, thawed

PREHEAT grill to medium-high heat. Using 8 long wooden skewers (2, side-by-side, for each kabob), thread chicken alternately with pineapple and peppers onto skewers to make 4 kabobs.

MIX barbecue sauce and juice concentrate; brush some of the sauce mixture onto kabobs.

GRILL 8 to 10 min. or until chicken is cooked through, turning and brushing occasionally with the remaining sauce mixture.

Makes 4 servings, 1 kabob each.

NOTE: Soak wooden skewers in water 30 min. before using. Wrap ends with foil before grilling to help prevent them from burning.





Hold 2 skewers about 1/2 inch apart and thread pieces onto skewers. This prevents the pieces from spinning during grilling.





Zesty Grilled Veggies

Zesty Grilled Veggies

Just set the grill basket full of veggies on the grill alongside the burgers and hot dogs.

Prep: 10 min. | Total: 20 min.

- 4 zucchini (1½ lb.), cut diagonally into ½-inch-thick slices
- 3 each: red and yellow peppers (1¾ lb.), cut into ½-inch-wide strips
- ¼ cup **Kraft** Zesty Italian Dressing
- ¼ cup **Kraft** 100% Grated Parmesan Cheese

PREHEAT grill to medium heat. Place vegetables in grill basket.

GRILL 10 min. or until crisp-tender, turning occasionally. Place in large bowl.

ADD dressing; toss to coat. Sprinkle with cheese. Makes 8 servings.

COOKING KNOW-HOW: Don't have a grill basket? Cover part of the grill grate with heavy-duty foil before preheating as directed. Spread vegetables onto foil, keeping them away from any raw meat on the bare grate. Grill as directed, stirring occasionally.



HOT IDEAS FOR HOT DOGS

Grilled dogs become the "wow" choice with a few fixings and icy glasses of **Kool-Aid** Soft Drink. Try these ideas:

BLT Dogs: Spread 4 partially split hot dog buns with ¼ cup **Miracle Whip** Dressing. Fill with 4 lettuce leaves, 4 grilled **Oscar Mayer** Wieners, 4 slices **Oscar Mayer** Ready to Serve Bacon and 12 thin tomato wedges. Makes 4 servings.

Easy Chili-Cheese Dogs: Fill 4 hot dog buns with 4 **Kraft** Singles, 4 grilled **Oscar Mayer** Wieners and heated chili from a 10.5-oz. can. Top with 2 Tbsp. chopped onions and 1 Tbsp. mustard. Makes 4 servings.



BLT Dog

Easy Chili-Cheese Dog



READER REVIEW ★★★★★

*"The **A.1.** really gives these burgers a great taste. I used red onions for this recipe and will try Vidalia onions next time."*
Tom Sikorski, Syracuse, NY

We'd love to hear what you think. Visit **kraftfoods.com** to rate this or any Kraft recipe.

KRAFT KITCHENS' PICK

Cowboy Burgers

Top cheeseburgers with caramelized onions still sizzling from the skillet and no one will ever guess you started with ready-made patties.

Prep: 10 min. | Total: 30 min.

- 2 Tbsp. olive oil
- 3 onions, thinly sliced, separated into rings
- 8 hamburger patties (1/4 lb. each)
- 3 Tbsp. **A.1.** Original Steak Sauce
- 2 tomatoes, each cut into 4 slices
- 8 hamburger buns, split
- 8 **Kraft** Singles

PREHEAT grill to medium heat. Meanwhile, heat oil in large nonstick skillet on medium-high heat. Add onions; cook 5 min., stirring frequently.

COVER with lid. Simmer 20 min. or until onions are golden brown, stirring frequently.

MEANWHILE, grill patties 5 min. on each side or until medium doneness (160°F). Stir steak sauce into onion mixture.

PLACE 1 tomato slice and burger on bottom half of each bun. Cover with 1 Singles, 3 Tbsp. of the onion mixture and top of bun.

Makes 8 servings, 1 cheeseburger each.

SHORTCUT: There's no need for a separate melting step for these cheeseburgers. The residual heat from the hot burgers and the cooked onions will melt the Singles perfectly.



QUICK COOLERS Ice down **Capri Sun** Tropical Punch for the kids and stir up a pitcher of **Crystal Light** Iced Tea for the adults.

what's online

For more delicious outdoor meal ideas, visit kraftfoods.com/cookout.

Pizza Pasta Salad

Pizza toppers flavor this unique salad.

Prep: 20 min. | Total: 1 hour 20 min. (incl. refrigerating)

- 3 cups penne pasta, cooked, drained and cooled
- 4 tomatoes (1½ lb.), chopped
- 12 slices **Oscar Mayer** Hard Salami, chopped
- 1 cup **Kraft** Natural Mozzarella Cheese Crumbles
- ½ cup sliced fresh basil
- ½ cup **Kraft** 100% Grated Parmesan Cheese
- ½ cup **Kraft** Roasted Red Pepper Italian with Parmesan Dressing

TOSS all ingredients in large bowl; cover.

REFRIGERATE at least 1 hour before serving.

Makes 10 servings, 1 cup each.



POP IN A PIZZA The grill's great, but pizza can be a lifesaver at impromptu parties, no matter the season. Just pop a **DiGiorno Rising Crust** Supreme Pizza into your oven and serve it straight from the cutting board.



Pizza Pasta Salad

CELEBRATE RED, WHITE AND BLUE DAYS WITH JUICY FRESH STRAWBERRIES, RASPBERRIES AND BLUEBERRIES COVERED WITH A LUSH WHIPPED TOPPING.



Berry Squares

This red-white-and-blue dessert is sure to fly off the potluck table and goes together almost as quickly. Make it before lighting the coals or the night before so it has time to chill.

Prep: 15 min. | Total: 1 hour 15 min. (incl. refrigerating)

- 1 pkg. (12 oz.) pound cake, cut into 10 slices
- 3 Tbsp. orange juice
- 4 cups fresh berries (halved strawberries, raspberries and blueberries)
- 2 Tbsp. sugar
- 2½ cups cold milk
- 2 pkg. (4-serving size each) **Jell-O** French Vanilla Flavor Instant Pudding & Pie Filling
- 1 tub (8 oz.) **Cool Whip** Whipped Topping, thawed, divided

ARRANGE cake slices on bottom of 13×9-inch dish, cutting to fit if necessary; drizzle with juice. Top with berries; sprinkle with sugar.

POUR milk into large bowl. Add dry pudding mixes. Beat with wire whisk 2 min. Gently stir in 1 cup of the whipped topping; spread over berries. Top with remaining whipped topping.

REFRIGERATE at least 1 hour before serving. Store leftovers in refrigerator.

Makes 15 servings, 1 square each.

SUBSTITUTE: Prepare as directed, using fat free milk, **Jell-O** Vanilla Flavor Fat Free Sugar Free Instant Reduced Calorie Pudding & Pie Filling and **Cool Whip Lite** Whipped Topping.



To fit the pound cake into the dish, lay the slices side by side in a single layer the length of the dish.



the talk of the potluck

Don't you secretly love it when your dish disappears from the potluck table right away? With these updated tote-along favorites, that's almost guaranteed. Plus, each recipe takes only minutes to make.

Layered Summer Salad

Layered Summer Salad

A little fresh basil in the dressing brings this make-ahead salad up-to-date.

Prep: 30 min. | Total: 5 hours 30 min. (incl. refrigerating)

- 4 cups torn spinach
- 1½ cups **Kraft** Shredded Mild Cheddar Cheese, divided
- 2 cups sliced fresh mushrooms
- 1 small red onion, sliced, separated into rings
- 2 tomatoes, chopped
- 1 pkg. (10 oz.) frozen green peas, cooked, drained and cooled
- ½ cup **Kraft** Mayo Real Mayonnaise
- ½ cup **Breakstone's** or **Knudsen** Sour Cream
- ¼ cup chopped fresh basil
- 4 slices **Oscar Mayer** Bacon, crisply cooked, drained and crumbled

LAYER spinach, 1 cup of the cheese, the mushrooms, onions, tomatoes and peas in 3-qt. serving bowl.

MIX mayo, sour cream and basil. Spread over salad, completely covering top of salad. Cover. Refrigerate at least 5 hours.

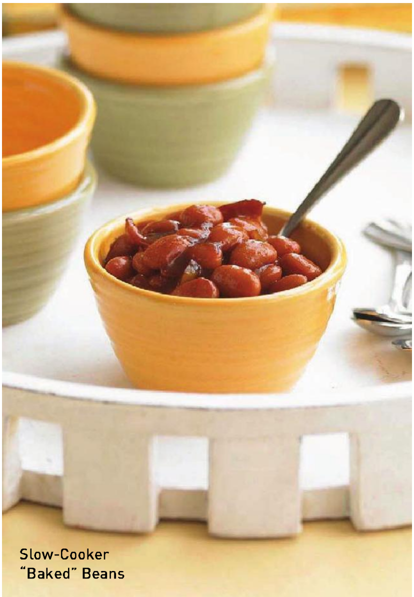
SPRINKLE with remaining ½ cup cheese and the bacon just before serving.

Makes 12 servings, 1 cup each.

SUBSTITUTE: You can use torn romaine lettuce instead of the spinach.



Gently spread the mayonnaise mixture over the entire salad, sealing to the edges to lock in taste.



Slow-Cooker "Baked" Beans

Slow-Cooker "Baked" Beans

Use your slow cooker to cook the beans and then to keep them warm on the buffet table. Insulate them during transport to maintain heat.

Prep: 15 min. | Total: 6 hours 15 min.

- 3 cans (15 oz. each) pinto beans, drained, rinsed
- 1 cup **Kraft** Original Barbecue Sauce
- 1 small onion, chopped
- 1/4 cup firmly packed light brown sugar
- 2 slices **Oscar Mayer** Center Cut Bacon, chopped

PLACE all ingredients in slow cooker; mix well. Cover with lid.

COOK on LOW for 4 to 6 hours (or on HIGH for 3 hours).

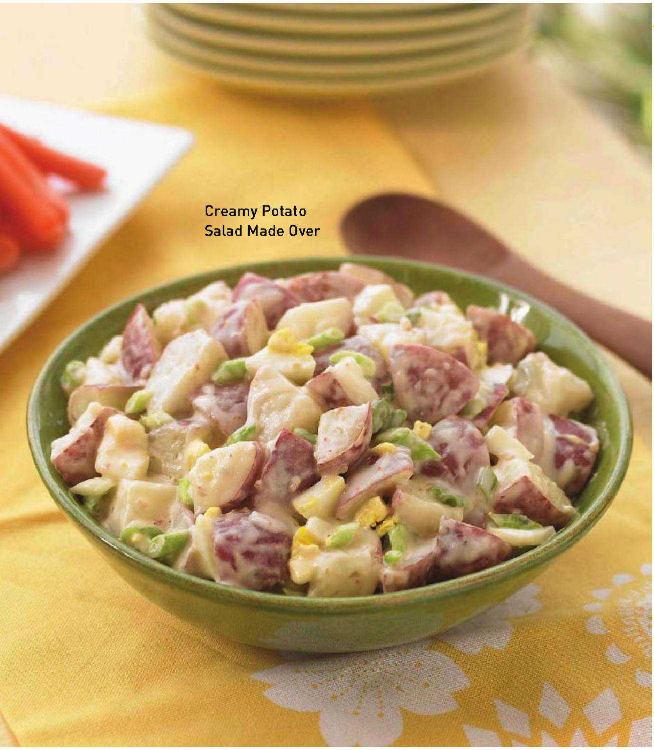
Makes 10 servings, 1/2 cup each.

SUBSTITUTE: Prepare as directed, using your favorite flavor of **Kraft** Barbecue Sauce.



keep your cool

Who needs ice? Freeze **Capri Sun** Pouches ahead of time, then use the frozen drinks to keep your cooler chilly. By the time you're ready for a sip, they'll be refreshingly slushy. No mixing and no cups needed.



Creamy Potato Salad Made Over

Creamy Potato Salad Made Over

We cut the fat in this rich and creamy classic for a smart and simple summertime dish.

Prep: 30 min. | Total: 1 hour (incl. refrigerating)

- 1 lb. red potatoes, unpeeled, cut into chunks
- 1/4 cup **Kraft** Light Zesty Italian Reduced Fat Dressing
- 1/3 cup **Miracle Whip** Light Dressing
- 1 1/2 tsp. **Grey Poupon** Dijon Mustard
- 1 hard-cooked egg, chopped
- 4 green onions, sliced

COOK potatoes in boiling water 15 min. or until tender; drain. Rinse potatoes with cold water until cooled; drain again.

MIX dressings and mustard in large bowl. Add potatoes, egg and onions; mix lightly. Cover.

REFRIGERATE at least 30 min.

Makes 4 servings, 3/4 cup each.

CALORIES 150, FAT 4.5g (SAT 1g), CHOL 55mg, SODIUM 480mg, CARB 23g, FIBER 2g, SUGARS 3g, PROTEIN 4g, VIT A 4%DV, VIT C 10%DV, CALCIUM 4%DV, IRON 8%DV

MAKEOVER: We saved 190 calories and 13.5 grams of fat per serving compared to the classic recipe by using **Kraft** Light Zesty Italian Reduced Fat Dressing and **Miracle Whip** Light Dressing in place of mayonnaise to provide the flavor and creamy texture of the traditional salad.



READER REVIEW ★★★★★

"I like everything in this recipe. The cream cheese and the sour cream soften the sun-dried tomatoes for that wonderful tangy taste."
Donna, TN

We'd love to hear what you think. Visit kraftfoods.com to rate this or any Kraft recipe.

Philadelphia Tuscan Dip

PERK UP THE POTLUCK TABLE WITH COLORFUL CUT-UP VEGETABLES FOR DIPPING.

Philadelphia Tuscan Dip

Wheat Thins Snack Crackers are perfect for dunking into dip.

Prep: 10 min. | Total: 1 hour 10 min. (incl. refrigerating)

- 1 pkg. (8 oz.) **Philadelphia** Cream Cheese, softened
- 2 Tbsp. **Breakstone's** or **Knudsen** Sour Cream
- $\frac{1}{2}$ cup finely chopped sun-dried tomatoes
- $\frac{1}{2}$ cup chopped black olives
- $\frac{1}{4}$ cup finely chopped red onions

MIX cream cheese and sour cream in medium bowl until well blended.

ADD remaining ingredients; mix well. Cover and refrigerate at least 1 hour before serving.

Makes $1\frac{1}{2}$ cups or 12 servings, 2 Tbsp. each.

HEALTHY LIVING: Save 30 calories and 3.5 grams of fat per serving by preparing the dip as directed, using **Philadelphia** Light Cream Cheese Spread and **Breakstone's** Reduced Fat or **Knudsen** Light Sour Cream.

try it!

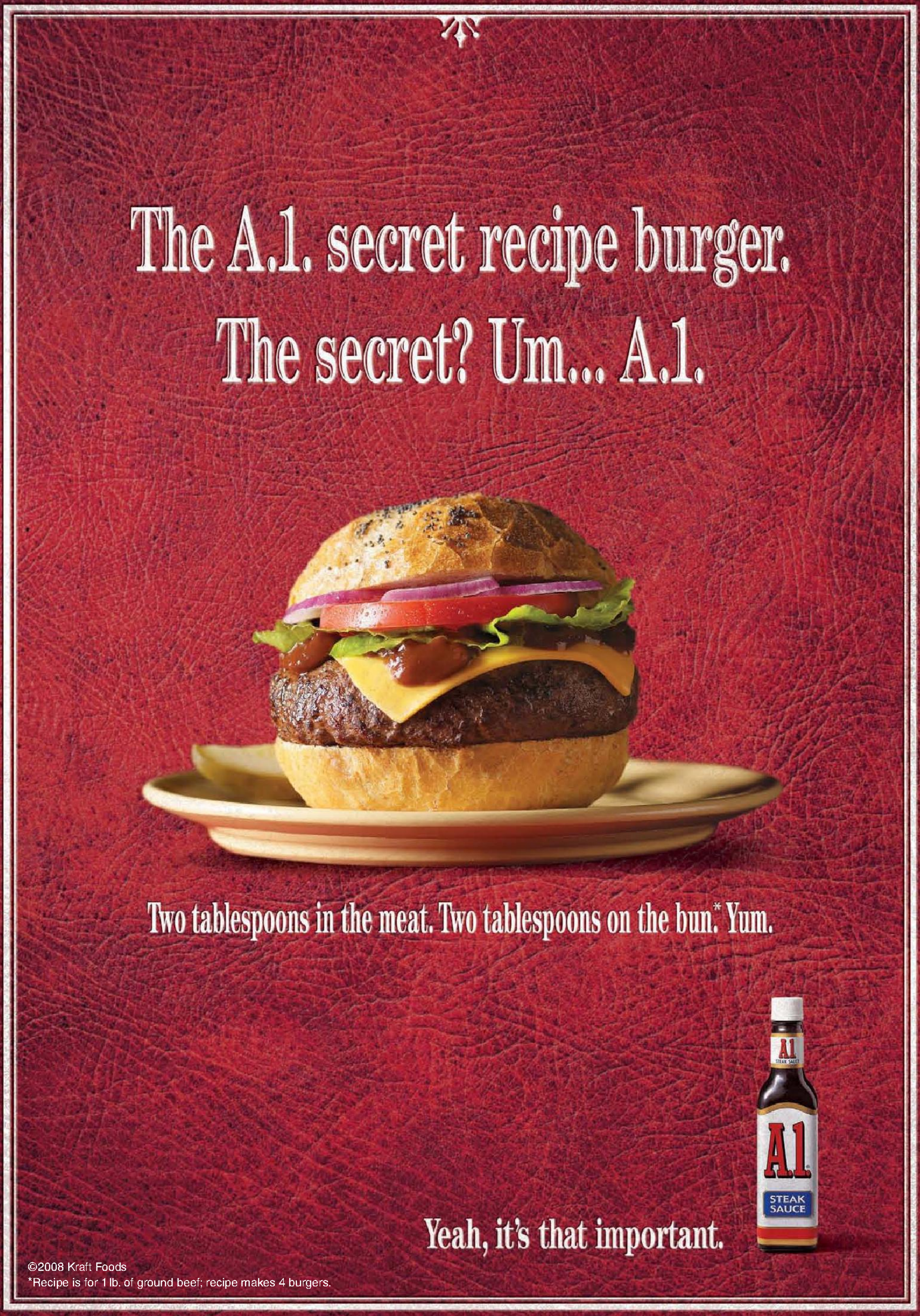
Open up to options on olives by stopping at the deli section of your grocery store. One of our favorites is the kalamata—a flavorful black olive that's popular on Greek salads. You can use kalamata olives, other black olives or green olives in the versatile dip *at left*.



ready-to-go appetizer



When you have no time to make a dish, bring along some cheese and crackers for an impromptu appetizer. Just grab a platter from the kitchen and pick up some **Ritz** Crackers, **Kraft** 2% Milk Reduced Fat Cheddar and Monterey Jack Cheese Cubes and **Oscar Mayer** Ham.


The A.1. secret recipe burger.
The secret? Um... A.1.
Two tablespoons in the meat. Two tablespoons on the bun.* Yum.
A.1.
STEAK SAUCE
Yeah, it's that important.
©2008 Kraft Foods
*Recipe is for 1 lb. of ground beef; recipe makes 4 burgers.

cool and creamy treats

Look no further than your neighborhood ice cream shop for sweet inspiration.

Here's the scoop—with the swirl of a whisk or the whirl of a mixer, you can turn your favorite ice cream flavors into luscious pies, parfaits and other desserts. For starters imagine the classic banana split flavors together again—in one stellar layered dessert that's perfect for sharing on a warm summer evening. Then dream on from there.



Banana Split "Cake"



Peaches 'n Creme Pie

Banana Split "Cake"

Don't worry about heating up your kitchen—there's no oven required.

Prep: 15 min. | Total: 5 hours 15 min. (incl. refrigerating)

- 9 **Honey Maid** Honey Grahams, finely crushed (about $1\frac{1}{2}$ cups crumbs)
- 1 cup sugar, divided
- $\frac{1}{3}$ cup butter, melted
- 2 pkg. (8 oz. each) **Philadelphia** Cream Cheese, softened
- 1 can (20 oz.) **Dole**® Crushed Pineapple in juice, drained
- 6 bananas, divided
- 2 cups cold milk
- 2 pkg. (4-serving size each) **Jell-O** Vanilla Flavor Instant Pudding & Pie Filling
- 2 cups thawed **Cool Whip** Whipped Topping, divided
- 1 cup **Planters** Chopped Pecans

MIX graham crumbs, $\frac{1}{4}$ cup of the sugar and the butter; press onto bottom of 13×9-inch pan. Freeze 10 min.

BEAT cream cheese and remaining $\frac{3}{4}$ cup sugar with electric mixer until well blended. Spread carefully over crust; top with pineapple. Slice 4 of the bananas; arrange over pineapple.



For no-mess crushing, roll Honey Grahams in a resealable plastic bag.

POUR milk into large bowl. Add dry pudding mixes. Beat with wire whisk 2 min. or until well blended. Gently stir in 1 cup of the whipped topping; spread over banana layer in pan. Top with remaining 1 cup whipped topping. Refrigerate at least 5 hours.

SLICE remaining 2 bananas just before serving; arrange over dessert. Sprinkle with pecans. Store leftovers in refrigerator.

Makes 24 servings, 1 piece each.

HEALTHY LIVING: Save 50 calories and 4 grams of fat per serving by using margarine; **Philadelphia** Neufchatel Cheese, $\frac{1}{3}$ Less Fat than Cream Cheese; **Jell-O** Vanilla Flavor Fat Free Sugar Free Instant Reduced Calorie Pudding & Pie Filling; and **Cool Whip Lite** Whipped Topping.

Peaches 'n Creme Pie

Rediscover the pairing of tangy peaches and rich cream—a classic duet reunited in a billowy no-bake pie.

Prep: 15 min. | Total: 3 hours 30 min. (incl. refrigerating)

- 48 **Nilla** Wafers, finely crushed (about $1\frac{1}{2}$ cups crumbs)
- $\frac{1}{3}$ cup butter, melted
- $\frac{3}{4}$ cup boiling water
- 1 pkg. (4-serving size) **Jell-O** Brand Orange Flavor Gelatin
- 2 cups ice cubes
- $1\frac{1}{2}$ cups thawed **Cool Whip** Whipped Topping
- 2 fresh peaches, peeled, chopped



Ice cubes speed thickening. Once the **Jell-O** starts to thicken, remove any unmelted ice cubes.

MIX wafer crumbs and butter; press onto bottom and up side of 9-inch pie plate.

STIR boiling water into dry gelatin mix in medium bowl with wire whisk until completely dissolved. Add ice cubes; stir until gelatin is slightly thickened. Remove any unmelted ice. Add whipped topping; stir until well blended. Gently stir in peaches.

REFRIGERATE 15 min. or until gelatin mixture is thick enough to mound; spoon into crust. Refrigerate 3 hours or until set. Store in refrigerator.

Makes 8 servings, 1 piece each.

NOTE: For best results do not substitute cold water for the ice cubes.



Chocolate-Peanut Butter Candy Dessert

Chocolate-Peanut Butter Candy Dessert

Chocolate and peanut butter lovers rejoice! This make-ahead layered dessert has the flavor duo you love.

Prep: 15 min. | Total: 3 hours 15 min. (incl. refrigerating)

- 12 **Oreo** Chocolate Sandwich Cookies, crushed
- 2 Tbsp. butter, melted
- 1/2 cup peanut butter
- 2 cups cold milk
- 2 pkg. (4-serving size each) **Jell-O** Chocolate Flavor Instant Pudding & Pie Filling
- 2 cups thawed **Cool Whip** Whipped Topping, divided
- 2 Tbsp. hot fudge ice cream topping
- 1/4 cup candy-coated peanut butter pieces



Spoon the heated fudge topping into a plastic bag, snip a corner and squeeze in a zigzag pattern.

MIX crushed cookies and butter; press firmly onto bottom of 8-inch square pan.

PLACE peanut butter in large bowl. Gradually add milk, stirring with wire whisk until well blended. Add dry pudding mixes. Beat 2 min. or until blended. (Mixture will be thick.) Stir in 1 cup of the whipped topping. Spread onto prepared crust; top evenly with remaining 1 cup whipped topping.

REFRIGERATE 3 hours or until set. When ready to serve, microwave fudge topping as directed on package; drizzle over dessert. Sprinkle with candies. Store leftovers in refrigerator.

Makes 12 servings, 1 piece each.

HEALTHY LIVING: Save 60 calories and 3 grams of fat per serving by using Reduced Fat **Oreo** Chocolate Sandwich Cookies, reduced fat peanut butter, fat free milk, **Jell-O** Chocolate Flavor Fat Free Sugar Free Instant Reduced Calorie Pudding & Pie Filling and **Cool Whip Lite** Whipped Topping.

DIP INTO SMOOTH AND CREAMY LAYERS AND REVEL IN SUMMER'S SWEETNESS.

Neapolitan Parfaits

The time-honored flavor combo of strawberry, chocolate and vanilla wins again in this quick weeknight dessert.

Total: 5 min.

- 9 fresh strawberries, divided
- 1 **Jell-O** Chocolate Pudding Snack
- 1 **Jell-O** Vanilla Pudding Snack
- 2 Tbsp. **Cool Whip** Whipped Topping in a can

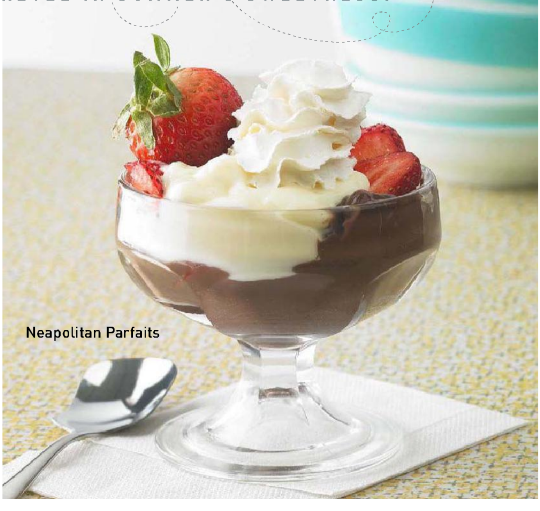
SLICE 7 of the strawberries.

SPOON chocolate pudding evenly into 2 dessert glasses. Cover with layers of strawberry slices and vanilla pudding.

TOP with whipped topping and remaining 2 strawberries. Serve immediately.

Makes 2 servings, 1 cup each.

SUBSTITUTE: Use 1 sliced banana or 1/2 cup fresh raspberries instead of the strawberries.



Neapolitan Parfaits


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Teddy Grahams
NEW!
TRAIL MIX
BEARS & BEES
Teddy Grahams
NEW!
TRAIL MIX
BEARS & CHEESE CRACKERS
DISCOVER THE WHOLESOME GOODNESS OF THE TRAIL.
Introducing Teddy Trail Mix Bears & Bees with Teddy Grahams Chocolate Graham Snacks, Honey Maid Graham Bees, Pretzels and Yogurty Raisins. Also available in Bears & Cheese Crackers.
The snack you LOVE to HUG.

quick bites

When you need a little something to serve with drinks on the deck, just set out a tray of topped crackers and join the party.



Deli Tidbits

Ritz Simply Socials Original Cracker

Kraft Cracker Cuts Colby and Monterey Jack Cheese

Oscar Mayer Hard Salami

Stuffed green olive half

Fruit & Nut Bites

Ritz Cracker

Philadelphia Cream Cheese Spread

Strawberry preserves

Planters Sliced Almonds, toasted

Cranberry Cracker Bites

Ritz Simply Socials Original Cracker

Philadelphia Cream Cheese Spread

Dried cranberries, chopped

Pronto Nacho Topper

Wheat Thins Big Snack Cracker

Breakstone's Reduced Fat or **Knudsen** Light Sour Cream

Taco Bell® Home Originals® Thick 'N Chunky Salsa

Kraft 2% Milk Shredded Reduced Fat Four Cheese Mexican Style Cheese

Creamy Apple Bites

Ritz Reduced Fat Cracker

Philadelphia Light Cream Cheese Spread

Thin apple slice

Pinch cinnamon sugar


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Sugar Free
Kool-Aid
Tropical Punch
Old school flavor, now in sugar free.

crispy and crunchy

The kids are out of school and looking for fun-tastic snacks to munch. Show how cool you are by making these creamy, chilly, crispy treats—in just minutes!



Easy Ice Cream Sandwiches

- 2 cups vanilla ice cream, slightly softened
- 1 cup chopped **Planters Cocktail** Peanuts, divided
- 30 **Chips Ahoy!** Real Chocolate Chip Cookies

MIX ice cream and 1/2 cup of the peanuts. Freeze 20 to 30 min. or until firm enough to hold its shape.

SPOON about 2 Tbsp. of the ice cream mixture onto bottom side of each of 15 of the cookies; cover with second cookie, top-side up, to make a total of 15 sandwiches.

ROLL edges in remaining 1/2 cup peanuts. Freeze 1 to 2 hours or until firm.

Makes 15 servings, 1 sandwich each.



"Beary-Berry" Banana Split

- 1 small banana, split lengthwise
- 1 container (6 oz.) strawberry low-fat yogurt
- 1/4 cup **Teddy Grahams** Cinnamon Graham Snacks

PLACE banana in dish; top with yogurt and graham snacks.

Makes 1 serving.



Serve a yummy summertime snack that has a cuddly twist—**Teddy Grahams** with milk or in a banana split.

Cookie Frog

- 2 miniature pretzel twists
- 1 **Oreo** Chocolate Sandwich Cookie
- 1/4 tsp. ready-to-spread vanilla frosting, divided
- 2 candy-coated chocolate pieces

ATTACH pretzels to bottom of cookie with some of the frosting for the frog's feet.

USE remaining frosting to attach candies to top of cookie for the eyes. Let stand until frosting is firm.

Makes 1 serving.

SUBSTITUTE: Prepare as directed, using a **Chips Ahoy!** Real Chocolate Chip Cookie.

what's online

Find more recipes for friendly cookie critters at kraftfoods.com/critters.


Make EVERY Weekend S'MORE Fun!
Honey Maid Honey Grahams
KRAFT Jet-Puffed Marshmallows
HERSHEY'S Milk Chocolate
CAREFUL!
S'mores can be hot! Adult supervision recommended.
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After a barbecue, roast marshmallows over the grill and enjoy the melty magic of S'mores.
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frosty and fun

On hot days, chill out with these super cool sippers and slushies. They're easy to make and refreshing to drink.



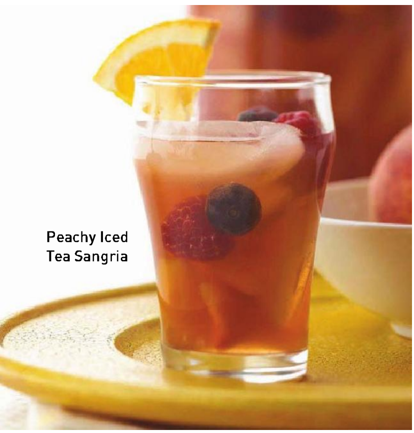
"Berrylicious" Smoothie

"Berrylicious" Smoothie

1 container (6 oz.) strawberry low-fat yogurt
1 packet (0.27 oz.) **Kool-Aid** Singles Cherry Flavor Soft Drink Mix
6 strawberries
1 cup ice cubes

BLEND all ingredients in blender until smooth.

Makes 1 serving.



Peachy Iced Tea Sangria

Peachy Iced Tea Sangria

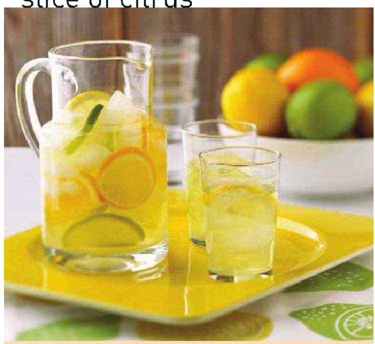
Dress up your glass with a quartered orange slice.

5 cups cold water
1 cup orange juice
1 tub **Crystal Light** Peach Flavor Low Calorie Iced Tea Mix
2 peaches, sliced
1 cup raspberries
1 cup blueberries

STIR water and juice into tea mix in large pitcher until mix is dissolved. **STIR** in fruit. **SERVE** over ice.

Makes 7 servings, 1 cup each.

slice of citrus



Float sunny slices of lemon, lime and orange in a pitcher of **Country Time** or **Crystal Light** Lemonade for a burst of color and flavor.


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KIDS LOVE THE ONE IN THE BLUE BOX 'CAUSE YOU MAKE IT WITH FRESH MILK AND KRAFT CHEESE.
www.kraftfoods.com
KRAFT
Macaroni & Cheese
DINNER
The Cheesiest

get a smart start

Eating something quick and delicious before a packed summer day sounds easy, but time can be tight. That's why reader Amy Platon and her family grab coffee, juice and fruit-topped bagels before heading out the door.



"My family loves this recipe because it's quick and easy on busy mornings. I go for the juicy summer fruit, and the kids like the cream cheese mustache!"

Amy Platon, Orlando, FL

Philly Fruity Bagel

1. Toast it. **2.** Spread it. **3.** Top it.



coffee lovers

Maxwell House is better than ever! Try new mild Breakfast Blend and bold Dark Roast. **Maxwell House** is made from 100% Arabica beans, known to be the finest coffee beans in the world, for a rich, full-flavored taste without bitterness.



what's online

To find more recipes to pair with your favorite custom-roasted **Maxwell House** Coffee blend, go to kraftfoods.com/coffee.





Our bologna has 75% less sugar, 33% less fat, and it's made with premium beef, no fillers.

A kid favorite you can feel good about.

For the love of lunch.™

PB&J Sandwich: 16g sugar, 18g fat, 3.5g saturated fat, 490mg sodium
Bologna Sandwich: 4g sugar, 12g fat, 4.5g saturated fat, 800mg sodium

cooking together

Reader Anita Frey loves her macaroni and cheese recipe because it's an easy way to be sure her children eat their vegetables.



"We pick the peas and the tomato from our garden. Then I cut them for the kids to toss together. Nick and Alex are always so proud to eat the foods they help grow or prepare."

Anita Frey, Waunakee, WI

Cheesy Mac with Snow Peas & Tomatoes

Serve with a glass of Crystal Light Iced Tea.

Total: 15 min.

- 1 pkg. (7.25 oz.) **Kraft** Macaroni & Cheese Dinner
- 1 cup sliced snow peas
- 1/4 cup (1/2 stick) margarine, cut up
- 1/4 cup milk
- 1 Tbsp. sliced green onions
- 1 tomato, chopped
- 1/2 cup **Kraft** Shredded Low-Moisture Part-Skim Mozzarella Cheese

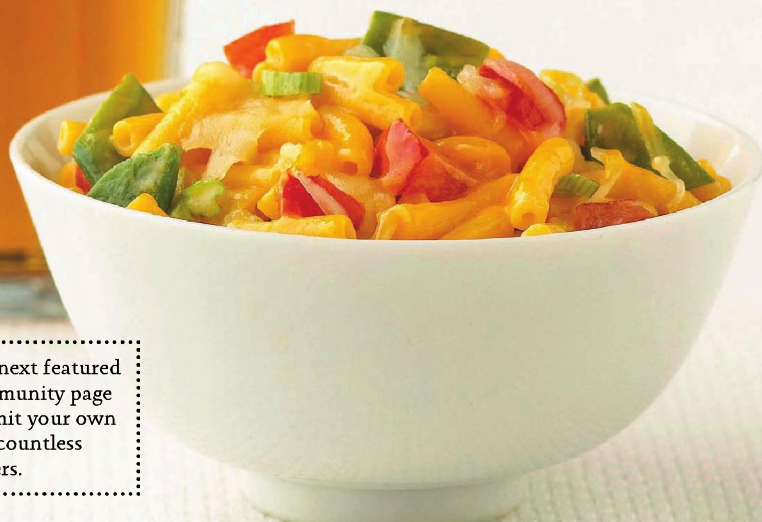
COOK Macaroni in large saucepan as directed on package, adding snow peas to the boiling water for the last 2 min.; drain. Return macaroni mixture to saucepan.

ADD margarine, milk and Cheese Sauce Mix; mix well.

STIR in remaining ingredients.

Makes 4 servings, 1 cup each.

JAZZ IT UP: Prepare as directed, adding 1 chopped green pepper to the boiling water along with the snow peas.



what's online

Would you like to be our next featured reader? Just visit the Community page at kraftfoods.com to submit your own recipes. You can also find countless favorites from other readers.



No Calling.

No Tipping.

No Kidding.

DIGIORNO®
RISING CRUST PIZZA

summer 2008 recipe index

Desserts

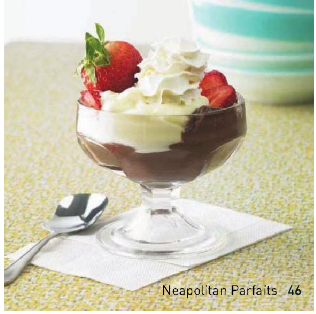
Drinks

Entrées

Salads

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Snacks

healthy living

Our Healthy Living sun indicates a recipe that was designed with your health in mind.

Nutrition information indicated is per serving but does not reflect suggested alternate or optional ingredients. Additional nutrition information for Cranberry Cracker Bites, Creamy Apple Bites, Deli Tidbits, Fruit & Nut Bites and Pronto Nacho Topper, as well as for all other recipes, is available at kraftfoods.com.





Katie Brown, Lifestyle Expert and TV Host. JELL-O Brand and Cool Whip are proud sponsors of the Katie Brown Workshop on Public Television.





20 minute prep

Berry Bliss Cake

Prep: 20 min. plus refrigeration

- ¾ cup cold milk
- 1 pkg. (4-serving size) JELL-O Vanilla Flavor Instant Pudding & Pie Filling
- 1½ cups thawed COOL WHIP Whipped Topping, divided
- 2 cups mixed raspberries and sliced strawberries
- ¼ cup blackberries
- 1 pkg. (10.75 oz.) frozen pound cake
- ¼ cup orange juice

BEAT milk and dry pudding mix 2 min. or until well blended. Stir in 1 cup of the COOL WHIP. Combine berries.

CUT cake into three layers; brush with juice. Reserve ½ cup of berries. Stack cake layers on serving plate, filling each layer with half each of the pudding mixture and remaining berries. Top with remaining COOL WHIP and reserved berries. Cover loosely with foil.

REFRIGERATE at least 4 hours or up to 24 hours. Store leftovers in refrigerator.

Makes 8 servings.

For more great recipes visit jello.com and coolwhip.com





OUR FAVORITE DESSERT:

no-bake cheesecake



"Since I grew up eating berries from my dad's garden, this dessert is a slice of memories for me—even the name is nostalgic. Best of all, it only takes about 15 minutes to put together and needs no baking!"

Susanne Stark, Kraft Kitchens

Philadelphia Strawberry Fields No-Bake Cheesecake

Strawberry preserves and fresh strawberries double the strawberry flavor and color.

Prep: 15 min. | Total: 4 hours 15 min. (incl. refrigerating)

- 12 **Honey Maid** Honey Grahams, finely crushed (about 2 cups crumbs)
- 6 Tbsp. margarine, melted
- 1 cup plus 2 Tbsp. sugar, divided
- 4 pkg. (8 oz. each) **Philadelphia** Neufchatel Cheese, 1/3 Less Fat than Cream Cheese, softened
- 1/2 cup strawberry preserves
- 2 cups fresh strawberries, chopped
- 1 tub (8 oz.) **Cool Whip Lite** Whipped Topping, thawed

MIX graham crumbs, margarine and 1/4 cup of the sugar; press onto bottom of 13×9-inch pan. Refrigerate while preparing filling.

BEAT Neufchatel cheese and 3/4 cup of the sugar in large bowl with electric mixer until well blended. Add preserves; mix well. Place strawberries and remaining 2 Tbsp. sugar in small bowl; mash with fork. Stir strawberry mixture and whipped topping into cheese mixture. Spoon over crust; cover.

REFRIGERATE 4 hours or until firm. Store in refrigerator.

Makes 16 servings, 1 piece each.




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Big & Soft
Chips Ahoy!
Chocolate Chunk

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